

DINNERLY



20-Minute Bacon and Pesto Pasta with Peas and Almonds



20 minutes



2 Servings

Looking for a fuss-free crowd-pleaser? Simply toss pasta with smoky bacon, vibrant pesto and tender peas. Ready in minutes, this bowl of comfort is just the ticket.

WHAT WE SEND

- 1 onion
- 200g shell pasta ¹
- 150g peas
- 200g diced bacon
- 20g slivered almonds ¹⁵
- 50g basil pesto ^{7,15}

WHAT YOU NEED

- 1 tbs olive oil

TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 980kcal, Fat 54.0g, Carbs 84.0g, Proteins 36.3g



1. Prep onion

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **onion**.



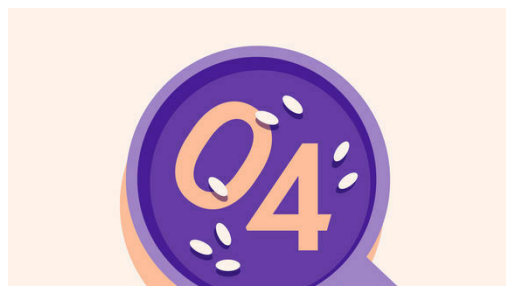
2. Cook pasta

Cook the **pasta** in the pan of boiling water for 9 mins. Add the **peas** to the pasta and cook for a further 2 mins or until the pasta is al dente and the peas are tender. Reserve **80ml (1/3 cup) cooking water**, then drain the pasta and peas.



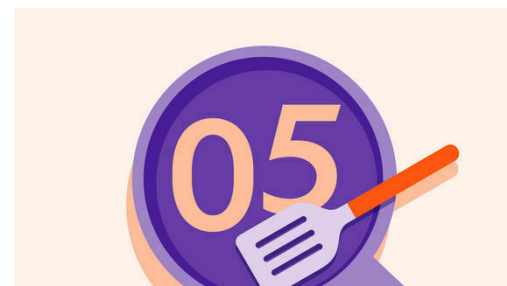
3. Start sauce

Meanwhile, heat a **generous drizzle of olive oil** in a medium deep frypan over medium-high heat. Cook the **onion**, stirring, for 2 mins or until softened. Add the **bacon** and **almonds** and cook, stirring regularly, for 3-4 mins until golden.



4. Add pesto

Add the **pesto** and **reserved cooking water** (see Kitchen 101) to the bacon mixture and cook, stirring, for 2-3 mins until well combined and slightly thickened.



5. Serve up

Add the **pasta and peas** to the sauce and stir until warmed through. Taste, then season with **salt and pepper**. Divide the **bacon and pesto pasta** among bowls and enjoy!



6. Kitchen 101

Adding the starchy pasta cooking water helps emulsify the sauce so that it binds and coats the pasta.